

WHEAT BERRIES WITH BUTTERNUT SQUASH AND CELERY

(from the Bewitching Kitchen)

1 cup wheat berries
1 medium butternut squash, cut in medium dice
olive oil
salt and pepper
smoked paprika
1 large celery stalk, cut in slices

Heat the oven to 420 F.

Cook the wheat berries in plenty of salted water until *al dente* (depending on the brand, it might take from 1 to 2 hours). When cooked to your taste, drain, and reserve. If not using immediately, add just a little drizzle of olive oil to prevent the grains from sticking too much. *Can be prepared a couple of days ahead.*

While the wheat berries are cooking, place the diced butternut squash in a bowl, and drizzle olive oil just enough to lightly coat the pieces. Season the squash with salt, pepper, and smoked paprika. Add them in a single layer over a rimmed baking dish. Roast in the hot oven until cooked, and the edges start to brown (25 to 35 minutes).

Mix the cooked wheat berries with the roasted squash, add the raw celery, incorporate everything together gently. Adjust seasoning, and serve.